

# Honey & Co. Daily

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Deli • Bakery • Café

**The Daily nightly...** What we cook when the bakers leave

Start with an aperitif –

Marrakech G&T – *Marrakech gin, Aegean tonic, oregano & olive* – 12.5

Fino Sherry & Tonic – *Caberrubia Fino Sherry & tonic* – 10.5

<p><b>Set menu</b></p> <p>Starter &amp; main – 37.5 per person</p> <p>With dessert – 45 per person</p>
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**Nibbles**

House pickles & olives – 6.5

Hummus with marinated chickpeas, tahini & pitta – 11.5

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**Starters – 14**

Squid escabeche on toast, pickled baby carrots & capers

Whole globe artichoke with caper salsa verde & garlic yoghurt

Tomato & za'atar fatoush salad with feta, pomegranate & crispy bread

Wild garlic labaneh, asparagus & spring onion salsa, seeded breadstick

Harissa spiced roast beef, horseradish sour cream & spring onions

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**Mains – 25**

Glazed aubergine steak with red pepper & pumpkin seed purée, burnt hispi cabbage

Cheese & walnut manti with garlic yogurt, paprika sauce

Chreime – seabream fillets braised in rich tomato stew with fennel salad & zehug

Kibbeh dumplings – spiced beef wrapped in semolina pastry in fragrant broth, roasted cabbage salad

Slow-cooked lamb & aubergine stew baked with pitta, tomato & herb salad

Chicken shawarma on pitta, lemony cabbage salad, amba sauce & green tahini

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**Add sides – 6.5**

Bakers' potatoes – baked in olive oil, harissa and feta

Sweet & bitter leaves in sweet & sour dressing

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**Dessert**

Choose from our display – 8.5

Honey & Co. cheesecake – 10.5

*Cold honey & feta cheesecake with almonds & blueberries on kadaif pastry*

*Please ask for allergy info. All our food may contain sesame & nuts.*

*A service charge of 12.5% will be added to your bill.*

Visit us online

**honeyandco.co.uk**

Follow us on socials @honeyandco @honeyandcobloomsbury @honeyandsmokerestaurant @honeyandspicedeli

## Daily drinks

Keep things simple with a pocket cocktail or a glass of our very own house made soft drinks.

### Beer

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Partizan Lager / Pale Ale – 300ml	6.5
Lucky Saint 0.5 Lager – 300ml	6

### Cocktails

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Fig Negroni – <i>fig infused Campari, sweet vermouth &amp; gin</i>	13
White Box Pocket Cocktails – 100ml <i>Cosmo / Freezer Martini / Boulevardier</i>	7.5

### Soft

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House made soft drinks – glass / jug <i>Lemonade / Orange blossom iced tea</i>	4.5 / 8
Seasonal rhubarb & basil shrub (alcohol free)	6
Owlet Juices – <i>Cox &amp; Bramley / Pear &amp; ginger</i>	4

### Wine to match our food and the season

Sourced by our friends at Keeling Andrew & Co, from growers and makers who are as particular about what they put in the bottle as we are about what we put on your plates.

*Glass – 125ml*

### Bubbles

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Cava Dominio de Requena Brut Nature NV / Catalonia, Spain	9 / 39
Pierre Baillette Brut Village NV / Champagne, France	90

### Retsina

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Tetramythos Retsina Amphora Nature / Peloponnese, Greece	9 / 35
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### Rosé & Orange

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Lyrarakis Mandilari Rosé / Crete, Greece	9 / 35
Domaines Triennes Rosé / Provence, France	10 / 45
Baglio Antico Bianco Orange / Sicily, Italy	10 / 45

### White

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Semeli Feast Moschofilero / Peloponnese, Greece	9 / 35
Gorrondona Bizkaiko Txakolina / Bakio, Spain	10 / 42
Massaya Blanc / Beqaa Valley, Lebanon	52
Can Sumoi Xarel-lo / Catalonia, Spain	60

### Red

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Lyrarakis Liatiko / Crete, Greece	9 / 35
Thymiopolos Xinomavro Jeunes Vignes / Naoussa, Greece	45
Domaine du Castel La Vie Rouge / Judean Hills, Israel	11 / 48
Sant Armettu Rosamarinu / Corsica, France	65
Envinata Albahra / Castilla La Mancha	60

### Dessert

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Samos Nectar / Samos, Greece	10.5 / 55
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**Signed copies of our cookbooks are available**

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